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MUNICIPAL ORDINANCES, RULES, AND REGULATIONS PERTAINING TO PUBLIC HEALTH.

BELLEVUE, OHIO.

Meat—Slaughtering, handling, and sale. (Regulation Board of Health adopted Mar. 21, 1912.)

Section 1 (Diseases, etc.).—No one shall kill and offer for food animals affected with the following named diseases:

- (1) Anomalies of the blood (anæmia, leucæmia, hæmoglobinæmia, icterus, uræmia). (2) Poisoning from any mineral, drug, or vegetable. (3) Parturient paresis (milk fever). (4) Animal parasitism, the parasite known to be directly or indirectly transmissible to man. (5) Putrid intoxication (sapræmia). (6) Pyæmia. (7) Septicemia. (8) Malignant codma. (9) Anthrax. (10) Foot and mouth disease. (11) Cow-pox, sheeppox when animals show fever. (12) Rabies. (13) Glanders. (14) Tuberculosis. (15) Actinomycosis. (16) Contagious pleura-pneumonia. (17) Hemorrhagic septicemia. (18) Black leg. (19) Diphtheritis. (20) Dysentery. (21) Hog cholera. (22) Swine plague. (23) Chicken cholera. (24) Mycotic gastro-enteritis. (25) Texas fever. (26) Tetanus. (27) Malignant epizootic head catarrh. (28) Malignant tumors. (29) Puerperal fever. (30) Emaciation. (31) Advanced pregnancy. (32) Recent parturition (at least 15 days must have elapsed). (33) Overheated, feverish animals. (34) Exhausted, fatigued animals (should have 8 hours rest before being slaughtered.) (35) Fractures, bruises, contusions (when fever present). (36) Advanced stages of mange. (37) Advanced stages of foot rot. (38) Suppurative or gangrenous inflammation of the udder (when fever is present). (39) Wounds (when fever is present). (40) Any disease of the heart, lungs, liver, kidney, spleen, peritoneum, pleura, or any organ which would render the meat unfit for human food. (41) Animals less than 30 days old (calves must dress at least 45 pounds). (42) Animals wounded or killed by accident. Sec. 2 (Bruises and injuries).—Where an organ or part of a carcass is bruised or injured
- SEC. 2 (Bruises and injuries).—Where an organ or part of a carcass is bruised or injured the part injured must not be offered for sale; the rest of the carcass, if fit for food, will be allowed to go on the market.
- Sec. 3 (Protection from dust).—The body of any animal or part thereof, which is to be used for food shall not be carted or carried through the streets or avenues unless it be so covered as to protect it from dust and dirt; and no meat, poultry, game, or fish shall be hung or exposed for sale in any street or outside of any shop or store, or in the open windows and doorways thereof, in the city of Bellevue, Ohio. During warm weather meat, poultry, game, or fish on the markets shall be protected from flies, dust, and dirt by a fine screen.
- SEC. 4 (Boars and rams).—The meat of boars or rams shall not be held or offered for sale.
- SEC. 5 (Cooling after killing).—No meat above the size of a rabbit shall be taken to any public or private market to be sold for human food until the same shall have been fully cooled after killing (nor until the organs of the abdominal and thoracic cavity, head, and feet, except of poultry and game, and except the head and feet of swine) shall have been removed.
- SEC. 6 (*Preservatives*).—No one shall sell or offer for sale any meat that is kept fresh by salicylic or boracic acid or any other preservative.

- Sec. 7 (Cleanliness).—Every butcher or other person occupying or using any room or building where any cattle are slaughtered or dressed for market or stores shall cause such room or building and all appurtenances to be thoroughly cleansed and all offal, blood, fat, garbage, refuse, and unwholesome or offensive matter to be removed therefrom once every twenty-four hours after the use thereof for any purpose herein mentioned; and the room or building mentioned must be well drained into a sewer or other place acceptable to the health officer.
- Sec. 8. All meat dealers, butchers, or fishmongers must keep their stores, sale rooms, market stalls, slaughterhouses, and all appurtenances thereto in a clean and sanitary condition and provide proper drainage and ventilation for the same.
- SEC. 9 (Refrigerators).—No meat dealer or butcher shall keep meats, fish, or fowls in any refrigerator or ice box unless the same shall be lined with lead or some other proper substance, so as to be water-tight, nor unless the same be provided with drainage.
- Sec. 10 (*Meat on markets*).—All meat brought into market must be placed within the stall or stalls of the owner of such meat, and all meat must be removed from the market at the close of each market, unless the meat is placed within cold storage.
- Sec. 11 (*Lard*).—Lard, when offered for sale, containing any substance other than the fat of swine, must be labeled as such, and not sold as pure lard.
- Sec. 12 (*Transporting live animals*).—No one shall carry, while bound or tied by their legs, or bound down in any manner, in any vehicle in the city of Bellevue, any cattle, sheep, hogs, or calves; such animals shall be allowed freely to stand in any vehicle when transported and while being therein.
- SEC. 13 (Possession as for sale).—The fact of any cattle, sheep, hog, or lamb being in stockyard or slaughterhouse pen shall be considered sufficient evidence that the same is being exposed there for sale; and the fact that the carcass of any cattle, hogs, or lamb, or any part thereof, is found in any public or private market place, dressed and prepared, it shall be deemed as sufficient evidence that the same is on sale; and no animal, or part thereof, nor any fish, game, or poultry that has been examined and condemned by the health officer or his assistant shall be held, sold, or offered for sale for human food in any market place in this city.
- SEC. 18 (Refusing or revoking permits).—The board of health may refuse to grant such permit and may revoke the same when granted if the applicant or person to whom the permit is issued does not comply with the lawful rules and regulations now in force, or that may hereafter be adopted by the board of health, for the sale of meat.
- SEC. 14 (Condemnations).—Upon any meat, birds, fowl, fish or vegetables being found by the health officer in a condition which renders them, in his opinion, unwholesome and unfit for use as human food, he is empowered, authorized, and directed to immediately condemn the same and cause them to be removed and destroyed and to report his action to the Bellevue Board of Health.
- SEC. 15 (*Permits*).—No person shall vend meat in the city of Bellevue, Ohio, unless he shall have first obtained a permit from the board of health so to do.
- SEC. 16 (Fee for permits).—All meat permits shall be renewed annually in January, for which a charge of one dollar shall be made. Permits issued after July 1 shall be charged at the rate of fifty cents for each permit, for use during the second half of the year only.
 - Sec. 17 (Applications).—All applications for permits shall be in writing.
- Sec. 19 (Immature animals).—No butcher or other person shall bring into the city or sell, or offer for sale in the city for human food any calf or any part of the meat thereof which at the time it was killed was less than four weeks old; or any pig or any part of the meat thereof which at the time it was killed was less than five weeks old; or any lamb or any part of the meat thereof which at the time it was killed was less than eight weeks old.
- Sec. 20 (Procedure after condemnation).—All animals, at the stock yards or in possession of any butcher, intended for slaughter for the city markets or stores, when

condemned according to the provisions of this code by the health officer, must not be slaughtered except in the presence of the health officer, due notice being sent by the butcher to the health office for that purpose. All carcasses or parts of the carcasses that are condemned by the health officer shall be rendered unfit for food by treatment with kerosene oil.

Sec. 21 (Meat subject to inspection).—All meat shipped into the city for sale or offered for sale shall be subject to inspection by the health officer.

Sec. 22 (Condemnations by Federal inspectors).—Any meat condemned in the city by Government or State inspectors shall be destroyed under the supervision and subject to the directions of the health office.

SEC. 23 (*Prohibited food products*).—No meat, fish, fruit or vegetables not being fresh, sound, and wholesome, nor any meat or fish that died by disease or accident shall be brought into the city, or offered or held for sale, as food, anywhere in the city, nor shall any such articles be kept or stored therein.

Sec. 24 (Slaughtering in public; waste water in public).—It shall be unlawful to slaughter, dress, or hang any cattle, sheep, hogs, calves, or other animal, or the meat thereof, wholly or partly, in any street, avenue, sidewalk, alley, or in any place or position that said slaughtering, dressing, or hanging shall be in view of any such street, avenue, alley, or public place, or of the persons who may be thereon; nor shall any bloody or dirty water or other substance from such cattle, meat, or place of killing, or appurtenances thereof be allowed to run, fall, or be in any avenue, sidewalk, alley, or public place.

Sec. 25 (Cleansing fish or meat in public market).—It shall be unlawful to cleanse any fish of their scales or entrails, or to kill or dress any animal in any public market where they may be offered for sale.

CHATTANOOGA, TENN.

Garbage—Working in Dumps and Carrying Away Materials Prohibited. (Ordinance adopted Apr. 8, 1912.)

SECTION 1. It is hereby declared a misdemeanor for any person to work in, assort or disturb in any manner, or carry away any materials of any character deposited in the garbage dumps in the city of Chattanooga: *Provided*, *however*, That the provisions of this ordinance shall not affect the right of the city of Chattanooga, through its proper department, to make contracts or grant privileges concerning its public garbage dumps.

SEC. 2. Any person violating the provisions of this ordinance, upon conviction therefor before the city judge, shall be fined not less than two nor more than fifty dollars

Sec. 3. Be it further ordained, that this ordinance take effect two weeks from and after its passage, the public welfare requiring it.

CHICAGO, ILL.

Bathing Suits—To be Washed and Dried. (Ordinance Adopted July 1, 1912.)

SECTION 1. That section 160 of the Chicago Code of 1911 be, and the same is hereby, amended by adding thereto the following sections, which shall be known as section 160a, section 160b, and section 160c:

SEC. 160a. That it shall be unlawful for any person, firm, or corporation named in section 160 to issue to any bather intending to bathe at any such beach any bathing suit unless the same shall have been first disinfected, washed with soap and water, and dried.

SEC. 160b. That the methods and appliances employed in and about any such bathing beach in disinfecting, washing, and drying such bathing suits shall at all times be subject to the inspection and approval of the commissioner of health.